



THROUGH THE MENU WITH

JELL-O

Trade Mark Reg. U.S. Pat. Off.

10c. a Package

Pure fruits
. . . juicy ripe fruits
. . give **JELL-O**
its luscious flavor





Every year American women buy millions and millions of packages of Jell-O. No other dessert approaches it in popularity. Jell-O is so deliciously fruit-flavored—so clear and sparkling—so healthful, economical and easy to prepare! Try the tempting recipes offered here.

Because millions of women know Jell-O as "America's Most Famous Dessert," the dessert recipes are given the place of honor in this book. But following them are num-

erous recipes for other Jell-O dishes—which will give novelty, piquancy and beauty to all the courses of the meal.

Remember—there is only one Jell-O! Any other preparation sold as "Jell-O" is a deception. You will recognize the true Jell-O by the name on the package—and by its superlative deliciousness when served. The word "Jell-O" is a fully protected trademark, registered in the U. S. Patent Office.

At seven great National Expositions JELL-O has been honored by these awards:

Louisiana Purchase Exposition

St. Louis, Mo., 1904

Highest Award, Gold Medal

Alaska-Yukon-Pacific Exposition

Seattle, Wash., 1906

Grand Prize Award Ribbon

Panama-Pacific Exposition

San Francisco, Cal., 1915

Highest Award, Grand Prize (Medal of Award)

Lewis and Clark Exposition

Portland, Ore., 1905

Highest Award, Gold Medal

Jamestown Tercentennial Exposition

Norfolk, Va., 1907

Highest Award, Gold Medal

Panama-Pacific Exposition

San Diego, Cal., 1915

Highest Award, Grand Prize

Sesquicentennial Exposition, Philadelphia, Pa., 1926

Highest Award, Gold Medal

JELL-O is made in five flavors—Lemon, Orange, Strawberry, Raspberry and Cherry



Jim Ball

Magic Ice



Desserts of many kinds



"Plain Jell-O" is a perfectly delicious dessert—a clean, sparkling, lusciously fruit-flavored dessert. But it can be varied in dozens of ways, as shown by the recipes in this book. Fresh or canned fruits, nuts, dates, figs, raisins, whipped cream, marshmallows, macaroons—these are some of the dainties that clever women have learned to combine with Jell-O to make desserts that are temptingly novel.

Jell-O Desserts Made with Fresh Fruits

ORANGE JELL-O

1 package Orange Jell-O
1 cup boiling water
1 cup orange juice and water
2 to 3 oranges, pulp free from
membrane, drained.

Dissolve Jell-O in boiling water. To orange juice add enough water to make 1 cup. Add to Jell-O. Pour a small amount into mold. Chill. When firm, add layer of orange, then layer of Jell-O. Chill until firm. Add another layer of orange and Jell-O. Serve plain or with whipped cream. Serves 6.

MAGIC ICE

1 package Lemon Jell-O
1 pint of boiling water
1 cup green malaga grapes,
seeded, halved.

Dissolve Jell-O in boiling water. When cool add grapes. Chill until firm. Remove by spoonfuls into sherbet glasses. The irregular mass looks like ice and is delicious. Serves 6.

All Jell-O flavors come from sun-ripened fruits



Raspberry Delight



COUPE SANTA MARIA

1 package Orange Jell-O
1 pint boiling water
1 tart apple, cut fine
 $\frac{1}{2}$ cup grapes, halved
2 peaches, cut fine, drained

Dissolve Jell-O in boiling water. Fill sherbet glasses half full with fruit. Pour over enough Jell-O to fill glasses $\frac{2}{3}$ full. Chill until firm. Serve with custard sauce or with plain or whipped cream. Serves 6.



DELMONICO DESSERT

1 package Lemon Jell-O
1 pint boiling water
Shredded cocoanut
Whipped cream
1 pint strawberries,
cut in halves,

Dissolve Jell-O in boiling water. Pour half the Jell-O in mold. Chill. When slightly thickened press strawberries into it. Cover with shredded cocoanut. When firm fill mold with Jell-O. Chill and when slightly thickened add strawberries as in first layer. Chill until firm. Serve with sweetened whipped cream heaped around base and studded with strawberries. Serves 6.

Jell-O Desserts

made with Canned or Dried Fruits

CHERRY JELL-O SURPRISE

1 package Cherry Jell-O
1 pint cherry juice and water
1 cup cherries, pitted and halved
2 bananas, sliced very thin
 $\frac{1}{2}$ cup walnuts, cut fine

Add enough water to juice from can of cherries to make 1 pint. Heat to boiling. Dissolve Jell-O in it. Chill. When slightly thickened, stir in cherries and bananas. Pour into molds. Chill. When firm, sprinkle nuts over top. Serve plain, with whipped cream or with custard sauce. Serves 6.

RASPBERRY DELIGHT

1 package Raspberry Jell-O
1 cup boiling water
1 cup raspberry juice and water
1 cup canned raspberries, drained

Dissolve Jell-O in boiling water. To raspberry juice add enough water to make 1 cup. Add to Jell-O. Pour half in mold. Chill until thickened. Add raspberries. Fill mold with Jell-O. Cool until firm. Serve with whipped cream. Serves 6.

There is only one Jell-O. Be sure Jell-O is on the package



PRUNE PERFECTION

1 package Orange Jell-O
1 pint boiling water
1 pound prunes, dried
1 cup sugar

Soak prunes over night in water to cover. Simmer at low heat until tender. Add sugar just before removing from fire. Drain prunes. Add water to prune juice to make 1 pint. Heat to boiling. Dissolve Jell-O in it. Cut prunes fine and remove pits. Reserve pits from 1 cup prunes, crack and save kernels. Pour boiling water over these to blanch them; cut fine. When Jell-O is cold add prune pulp and nuts. Mold and serve plain or with whipped cream. Serves 8.

PRUNE AND RAISIN JELL-O

1 cup dried prunes
1 cup seeded raisins
1 pint fruit juice and water
1 package Orange Jell-O
1 orange, pulp free from membrane,
drained

Soak prunes over night in water to cover. In morning, add raisins and cook until prunes are tender. Drain liquid, add orange juice and water to make 1 pint. Heat to boiling and dissolve Jell-O in it. When cold and slightly thickened, add prunes, cut fine,



raisins, and orange. Serve with whipped cream. Serves 6.

TROPICAL DESSERT

1 package Lemon Jell-O
1 pint boiling water
6 figs, cut fine
12 dates, cut fine
1 banana, sliced thin.

Dissolve Jell-O in boiling water. When slightly thickened add fruit. Pour into mold. Cool until firm. Serve with whipped cream. Serves 8.

Jell-O Whips and Creams

CHERRY SPONGE

1 package Cherry Jell-O
1 pint boiling water
12 marshmallows, cut very fine
Few grains of salt
6 drops almond extract

Dissolve Jell-O in boiling water. Add marshmallows and stir until dissolved. Add salt and flavoring. When cold and slightly thickened, whip with rotary egg-beater until consistency of whipped cream. Pour into individual or large molds. Chill until firm. Serve with or without plain cream. Serves 6.

APRICOT WHIP

- $\frac{1}{2}$ pound dried apricots,
cooked and sweetened
- 1 pint boiling apricot juice
and water
- 1 package Orange Jell-O

Drain apricots, add water to juice to make a pint. Heat to boiling, and dissolve Jell-O in it. When cold and slightly thickened, whip with rotary egg-beater until consistency of whipped cream. Put apricots through colander. Fold into Jell-O. Turn into mold. Chill until firm. Serve with custard or cream. Serves 8.

PARADISE CHARLOTTE

- 4 teaspoons Instant Postum
- 1 pint boiling water
- 1 package Strawberry Jell-O
- $\frac{1}{3}$ cup sugar
- Few grains salt
- 6 marshmallows, cut very fine
- $\frac{1}{2}$ teaspoon vanilla
- 1 cup heavy cream, whipped
- $\frac{3}{4}$ cup pecans, coarsely cut

Dissolve Instant Postum in boiling water. Add Jell-O, stir until dissolved. Add sugar, salt, and marshmallows. Put mixture over hot water and stir until marshmallows are dissolved. Chill. When slightly thickened, whip with rotary egg-beater until consist-

ency of whipped cream. Add vanilla to whipped cream and fold into Jell-O. Fold in pecans. Turn into mold. Chill until firm. Serve with lady fingers or fresh sponge cake. Serves 8.

STRAWBERRY WHIP

- 1 package Strawberry Jell-O
- 1 pint boiling water
- 1 cup strawberry juice
- 1 cup strawberries, crushed, drained
- $\frac{1}{2}$ cup sugar

Dissolve Jell-O in boiling water. When cool, add strawberry juice. When cold and slightly thickened, beat with rotary egg-beater to consistency of whipped cream. Fold in strawberries and sugar. Turn into mold. Chill until firm. Serves 8.

CHOCOLATE SPONGE

- $1\frac{1}{2}$ squares ($1\frac{1}{2}$ oz.) bitter chocolate melted
- $\frac{1}{4}$ cup sugar
- $\frac{4}{5}$ egg yolks, beaten slightly
- $1\frac{3}{4}$ cups milk, scalded
- 1 package Strawberry Jell-O
- Shake of salt
- Shake of powdered cinnamon
- $\frac{1}{2}$ teaspoon vanilla
- 4 egg whites, beaten stiff

Cut chocolate in pieces; add half the sugar and melt over hot water. Stir to make

There is only one Jell-O. Be sure Jell-O is on the package



Pineapple Bavarian Cream



smooth. Mix rest of sugar with beaten yolks. Pour scalding milk over this, stirring while pouring. Cook in double boiler to a smooth cream, stirring constantly. Add a little at a time to chocolate mixture and stir. Pour at once over Jell-O, place in pan of hot water and stir until dissolved. When Jell-O is cold and slightly thickened, add salt, cinnamon, and vanilla. Beat with rotary egg-beater until consistency of whipped cream. Fold in egg whites. Turn into molds. Chill until firm. Serves 6.

PINEAPPLE BAVARIAN CREAM

1 package Lemon Jell-O
1 cup boiling water
 $\frac{3}{8}$ teaspoon salt
1 cup grated pineapple
1 cup canned pineapple juice
1 cup heavy cream, whipped
3 tablespoons sugar

Dissolve Jell-O in boiling water. Cool and add pineapple juice and salt. When cold and slightly thickened, whip with rotary egg-beater until consistency of whipped cream. Fold in grated pineapple and sweetened whipped cream. Pile lightly in stem glasses. Chill. Garnish with cherries or nuts. Serves 8.

Jell-O Puddings

PLUM PUDDING

1 package Lemon Jell-O
1 pint boiling water
Salt
 $\frac{3}{4}$ cup raisins, cut fine
 $\frac{3}{4}$ cup walnuts, cut fine
 $\frac{3}{4}$ cup cooked prunes, cut fine
 $\frac{3}{4}$ cup citron peel, cut fine
 $\frac{3}{4}$ cup Grape-Nuts
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon cloves

Dissolve Jell-O in boiling water. Add salt to taste. When Jell-O is slightly thickened, add fruits, nuts, Grape-Nuts, and spices. Turn into mold. Chill until firm. Serve with whipped cream flavored with nutmeg or with pudding sauce. Serves 8.

CREAM FIG PUDDING

1 package Lemon Jell-O
 $1\frac{1}{2}$ pints boiling water
1 cup figs
1 cup heavy cream, whipped

Dissolve Jell-O in a pint of the boiling water. Cook figs to a jam in double boiler with the remaining water. When Jell-O is cold and slightly thickened, beat with rotary egg-beater to consistency of whipped cream. Fold in whipped cream and figs. Turn into molds. Chill until firm. Serves 8.



Paradise Pudding

PARADISE PUDDING

1 package Lemon Jell-O
1 pint boiling water
½ cup blanched almonds
12 marshmallows, cut very fine
12 maraschino cherries, coarsely cut
6 macaroons, crushed
¼ cup sugar
¼ teaspoon salt
1 cup heavy cream, whipped

Dissolve Jell-O in boiling water. When cold and slightly thickened, beat with rotary egg-beater until consistency of whipped cream. Mix and add cherries, nuts, marshmallows, macaroons, sugar, and salt. Fold in whipped cream. Turn into mold. Chill until firm. Serve in slices. Serves 8.

Jell-O Desserts for Holidays and Parties

When unique desserts are desired for holidays or parties, Jell-O can easily be molded or cut into varied shapes to suit the occasion. Some of the shapes that suggest themselves are as follows:

Hearts for St. Valentine's day;

Pipes or shamrocks for St. Patrick's;

Pumpkins for Hallowe'en;

Turkeys for Thanksgiving.

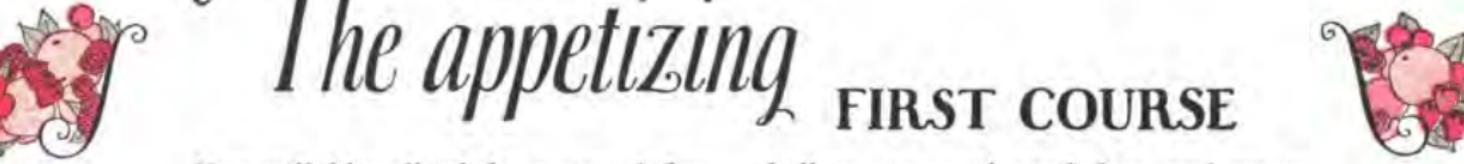
If molds are not available, pour out the Jell-O in a flat pan to the depth of about three-quarters of an inch. When cold and firm, cut with cookie-cutters of the desired shape; or some of the simpler forms can be cut "free hand" with a knife. Be sure to first dip the knife or cookie-cutter in hot water.

The one recipe given here will suggest others.

ST. VALENTINE'S DAY HEARTS

Dissolve a package of Lemon Jell-O and a package of Strawberry Jell-O each in a pint of boiling water. Pour the Lemon and Strawberry Jell-O into separate flat pans to depth of about three-quarters of an inch. Chill until firm. Dip a biscuit cutter in hot water and cut the Lemon Jell-O into round forms. Place each on a serving plate. Dip a heart-shape cutter in hot water, cut the Strawberry Jell-O into hearts, and with a broad knife slip one of them upon each round form. Serve with whipped cream.

There is only one Jell-O. Be sure Jell-O is on the package



The appetizing FIRST COURSE

You will like all of the recipes below. They are great favorites with women everywhere. You may vary these recipes by using other combinations of fruits or other flavors of Jell-O. But always you will find that Jell-O adds beauty, deliciousness, a touch of novelty—and makes whatever fruit you use go much farther.

GRAPEFRUIT CUBES

- 1 package Lemon Jell-O
- 1 cup boiling water
- 1 cup grapefruit juice and water
- 2 grapefruit, sections free from membrane
- 2 tablespoons sugar

Dissolve Jell-O in boiling water. Sprinkle grapefruit with sugar and drain thoroughly. Add enough water to grapefruit juice to make 1 cup. Add to cool Jell-O. Turn into

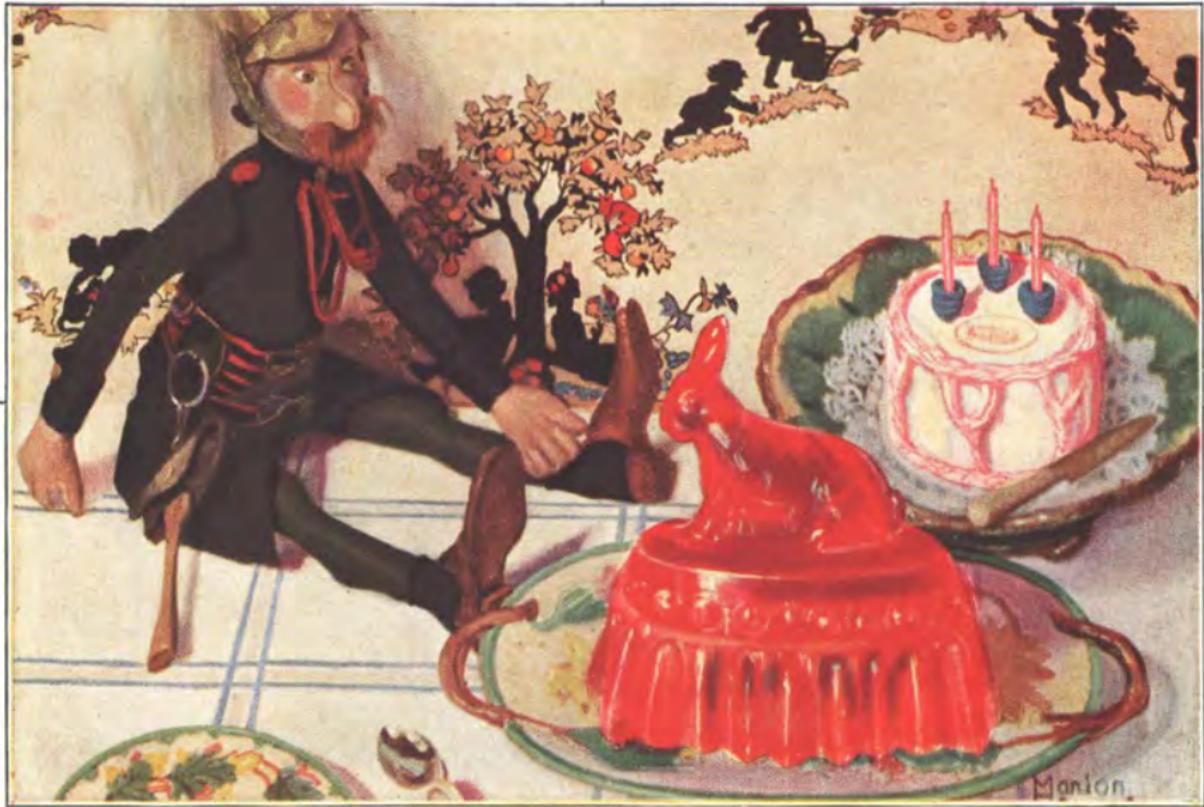
shallow pan, cool until firm, and cut in cubes. Serve cubes and pulp mixed in grapefruit shells or in glasses. Serves 8.

JELL-O FRUIT COCKTAIL

- 1 package Lemon Jell-O
- 1 cup boiling water
- 1 cup orange juice
- 2 tablespoons sugar
- $\frac{1}{2}$ cup pineapple, cubed
- $\frac{1}{2}$ cup white grapes, halved, seeded
- $\frac{1}{2}$ cup maraschino cherries

Dissolve Jell-O in boiling water. Add orange juice and sugar. Chill. When slightly thickened, add pineapple, grapes, and cherries. Chill until firm. Serve in orange cups or in glasses. Serves 8.

Another pleasing fruit cocktail can be made by substituting $\frac{1}{2}$ cup of apple, cut fine, for the white grapes used in the recipe above.



A Party Jello Dessert

Entrees that are easy to make

Delicious "jellied" dishes of this kind, served as a special course, fit nicely into a formal dinner or luncheon menu. And they are most tempting and popular when used as the chief course of an informal luncheon or buffet supper. They are splendid also for family meals.

CHICKEN MOUSSE

$\frac{1}{2}$ package Lemon Jell-O
1 cup boiling chicken broth,
free from fat
1 cup chicken, cut medium coarse
1 cup celery, cut fine
1 pimento, cut fine
1 tablespoon vinegar
 $\frac{1}{2}$ teaspoon salt
Shake of cayenne pepper
 $\frac{1}{2}$ cup heavy cream, whipped

Dissolve Jell-O in boiling broth. Chill. When cold and slightly thickened, beat with rotary egg-beater until consistency of whipped cream. Mix chicken, celery, pimento, vinegar, salt, and cayenne pepper.

Add to Jell-O. Fold in whipped cream. Turn in mold. Chill until firm. Serve on lettuce and garnish with stuffed olives. Serves 6.

SALMON LOAF

1 package Lemon Jell-O
3 tablespoons vinegar
plus water to measure 1 pint
 $\frac{1}{4}$ teaspoon salt
Horseradish, drained
1 cup salmon, drained
1 cup green peas
1 cup cooked carrots, diced

Dissolve Jell-O in boiling water and vinegar. Add salt. Pour small amount of Jell-O in bottom of mold and pack in ice. When beginning to set, put in thin layer of horseradish, then layer of salmon, another layer of horseradish, then layer of Jell-O. When slightly thickened, add peas. Chill. When firm, add carrots and another layer of Jell-O. Chill for at least two hours. Serve with lettuce and a tart salad dressing. Serves 6.

There is only one Jell-O. Be sure Jell-O is on the package



Salads tempting and healthful

Jell-O salads are a perfect boon! Thousands of women who used to think of "leftovers" as a problem now welcome them as an opportunity. Just read these recipes and see how many different ways they suggest for using up small quantities of fruits, vegetables and other foods.

SALAD SUPREME

1 package Lemon Jell-O
1 pint boiling water
(less 2 tablespoons)
2 tablespoons vinegar
 $\frac{1}{2}$ teaspoon salt
Shake of cayenne pepper
2 cups cabbage, cut fine
1 cup tart apple, cut fine
8 stuffed olives, cut fine

Dissolve Jell-O in boiling water. Add vinegar, salt, and cayenne pepper. Chill. When slightly thickened, stir in cabbage,

apples, and olives. Put into individual molds. Chill until firm. Serve on lettuce with mayonnaise. Serves 6.

COTTAGE CHEESE SALAD

1 package Lemon Jell-O
1 pint boiling water and pineapple juice
1 pint can shredded pineapple
1 cup cottage cheese
Salt
Dash of cayenne pepper
Strips of red or green pepper

Drain juice from pineapple. Add water to make one pint. Bring to boiling point and dissolve Jell-O in it. Chill and when slightly thickened fold in pineapple and cottage cheese seasoned with salt and cayenne pepper. Decorate mold with strips of red or green pepper. Fill mold. Chill until firm. Serve on lettuce with salad dressing. Serves 8.

IMPERIAL SALAD

1 package Lemon Jell-O
1 cup boiling water
1 cup pineapple juice
1 tablespoon vinegar
3 slices pineapple, cubed
 $\frac{1}{2}$ can Spanish pimentos, shredded
1 medium cucumber, cut fine, salted,
drained

Dissolve Jell-O in boiling water. Add pineapple juice and vinegar. Chill. When slightly thickened, add pineapple, pimento, and cucumber. Turn into molds. Chill until firm. Serve with cream salad dressing or mayonnaise to which whipped cream has been added. Serves 6.

GOLDEN GLOW SALAD

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple juice
1 tablespoon vinegar
1 cup pineapple, diced, drained
1 cup grated raw carrots
 $\frac{1}{2}$ cup pecans, cut fine
 $\frac{1}{2}$ teaspoon salt

Dissolve Jell-O in boiling water. Add pineapple juice. Chill. When slightly thickened, add vinegar, pineapple, carrots, pecans, and salt. Turn into individual molds. Chill until firm. Serve on lettuce with mayonnaise dressing. Serves 6.

APRIL SALAD

1 package Lemon Jell-O
1 pint boiling water
2 eggs, cooked hard, coarsely cut
1 cup celery, cut fine
 $\frac{1}{2}$ cup olives, cut fine
 $1\frac{1}{2}$ teaspoons chives, cut fine
or
1 teaspoon onion juice
1 tablespoon vinegar
 $\frac{1}{4}$ teaspoon salt
Dash of cayenne pepper
1 pimento

Dissolve Jell-O in boiling water. Chill. Mix eggs, celery, olives, chives or onion juice, vinegar, salt, and cayenne pepper. Add to Jell-O when slightly thickened. Decorate mold with strips of pimento. Pour Jell-O into mold. Chill until firm. Serve on lettuce with mayonnaise dressing. Serves 6.

CHERRY SALAD

1 package Cherry Jell-O
1 pint boiling water
1 cup white cherries, pitted, halved
1 cup canned pineapple, coarsely cut

Dissolve Jell-O in boiling water. Cool. When slightly thickened, add fruit. Chill until firm. Serve with fruit salad dressing. Serves 6.

There is only one Jell-O. Be sure Jell-O is on the package



Imperial Salad

Ice cream for a few cents a quart with Jell-O Ice Cream Powder

This splendid preparation makes it easy for you to have delicious home-made ice cream whenever you want it.

You can get Jell-O Ice Cream Powder at your grocer's, unflavored or in four popular flavors—vanilla, lemon, strawberry, and chocolate. It is as pure and high in quality as Jell-O. You will be delighted with it. Try these recipes. A book containing many other recipes can be obtained by writing to The Jell-O Company, Inc., Le Roy, New York.

ICE CREAM WITH JELL-O ICE CREAM POWDER

1 package Jell-O Ice Cream Powder,
any flavor
 $1\frac{1}{2}$ pints whole milk
 $\frac{1}{2}$ pint cream

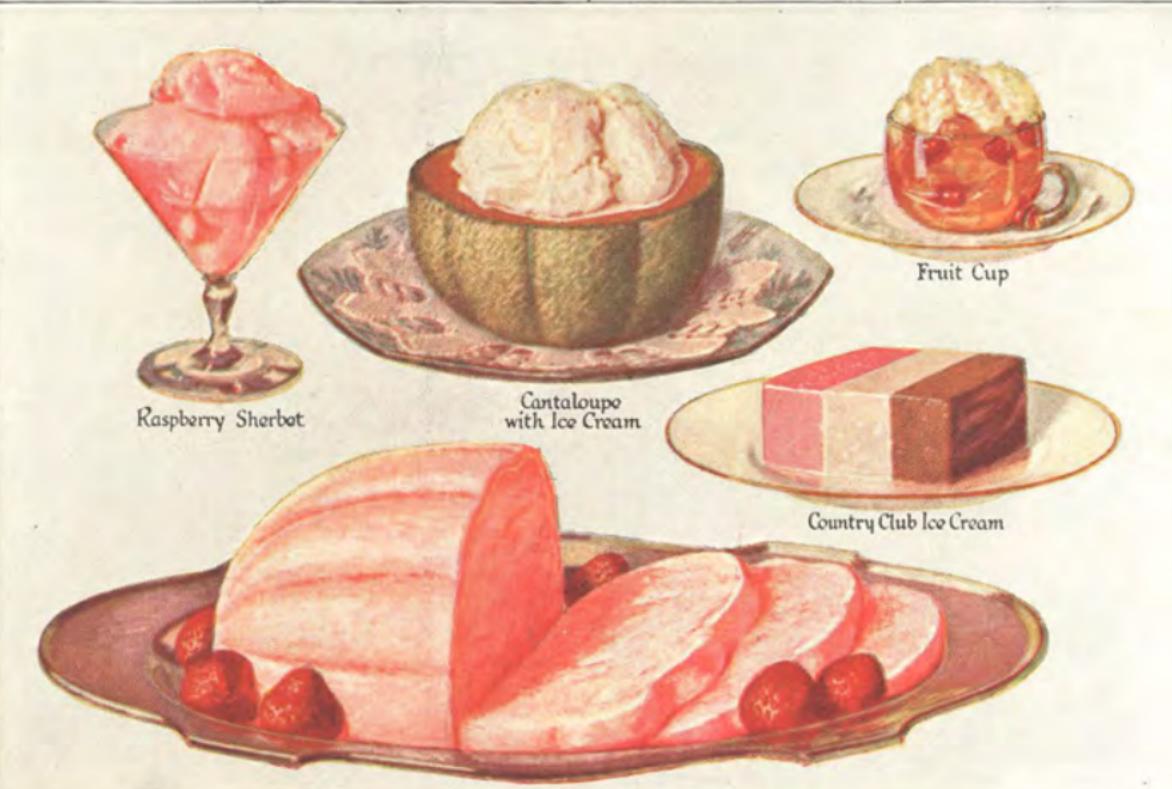
Put Jell-O Ice Cream Powder in bowl. Add gradually 1 cup of milk, stirring to

smooth, thick paste. Stir in more milk until powder is dissolved. Add remaining milk and cream. Freeze. Fruit may be added if desired. Makes approximately 3 pints.

RASPBERRY SHERBET

1 package Strawberry Jell-O Ice Cream Powder
Juice of 2 lemons, strained
1 cup sugar
1 pint fresh raspberries, mashed and strained
Water

Put Jell-O Ice Cream Powder in bowl. Add lemon juice and sugar to raspberry juice. Measure, add water to make 5 cups. Add 1 cup liquid to Ice Cream Powder, stirring to smooth, thick paste. Add more liquid until paste is dissolved. Add remaining liquid and freeze. Canned raspberries may be used with one-half amount of sugar. Makes approximately $3\frac{1}{2}$ pints.



Strawberry Ice Cream



Jell-O

RULES



For Measuring: Use a standard measuring cup. A standard measuring cup is one-half pint. Measure one pint (2 cups) of water or other liquid for each package of Jell-O; one cup of liquid for one-half package if smaller recipe is needed. One package has eight tablespoons (level) of Jell-O.

For Dissolving: Use exact amount of water or other liquid as specified in the recipe. The liquid used to dissolve Jell-O must be boiling. It should be stirred until Jell-O is dissolved.

For Moldling: A metal mold chills more quickly than one of enamel or earthenware. Fill mold with cold water, empty, shake to remove drops, then pour in Jell-O. Allow to remain in mold until firm.

For Cooling: Let mold stand in cold water or cool place. When cool chill until firm. Time required will vary with size and shape of mold. Usually two hours are needed in a good refrigerator. If necessary to prepare Jell-O more quickly, dissolve it in one cup of boiling liquid; then add remainder cold. Time may be shortened still further by placing mold in mixture of crushed ice and salt.

For Moldling Fruits, Vegetables, etc., in Layers: Pour a thin layer of Jell-O in bottom of mold. Chill until firm. On this arrange fruits, etc., as desired, and add carefully with a spoon enough cold, liquid Jell-O to hold them in place, but not to cover them. When firm add more cold liquid Jell-O. Additional layers of fruits and Jell-O may be added by repeating process

until mold is full. Raw pineapple cannot be used successfully with Jell-O. Use cooked or canned pineapple. To fix fruit in an upright position, fill mold two-thirds full with Jell-O. When thickened press fruit into place and fill mold with cold, liquid or whipped Jell-O.

For Adding Fruits, Vegetables, Whipped Cream, Beaten Egg

Whites: Jell-O should be cold and sufficiently thickened to hold these additions suspended evenly throughout. Cream or egg whites should be beaten stiff and folded in gradually while turning Jell-O over and over with a tablespoon to mix materials.

For Whipping: To whip successfully, Jell-O must be cold and slightly thickened. A rather deep, round-bottom bowl, set in a pan of cold water, is best for this. Whip with a rotary egg beater until all of the Jell-O is the consistency of whipped cream.

For Layer Jell-O: Let each layer stand until firm before adding another. It is important that Jell-O poured upon a firm layer be cold but not thickened.

For Unmolding: Be sure Jell-O is firm. Dip mold up to the edge in vessel of warm water. Hold in water a moment, remove and wipe dry. Place plate over mold and turn them over together. Shake slightly and lift off mold. If not successful first time, repeat dipping process. If water is too warm, shape of mold is spoiled.

There is only one Jell-O. Be sure Jell-O is on the package

Aluminum molds for Jell-O

an attractive special offer . . . mail the coupon today

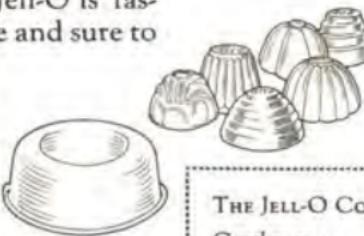


YOU have noticed how many of the Jell-O recipes in this booklet call for molds. You can make these dishes without molds, of course—but they are so wonderfully tempting and dainty when molded! You'll enjoy doing it, too. Molding Jell-O is fascinating work—easy to manage and sure to turn out successfully.

So we are making a special offer to the women who use this booklet. Mail the coupon on this page, enclosing 30c. in coins or stamps, and we will send you

- 6 aluminum Jell-O molds, individual size,
assorted shapes, or
- 1 aluminum Jell-O mold, salad size
(serves six).

For 60c. in coins or stamps we will send



you both the set of individual molds and the salad-size mold.

You will like these molds. They are charming in design, durable and practical. With them you will find it easy to make desserts, salads and entrees that a master chef would be proud to serve!

Fill out the coupon now!
Mail it today!

THE JELL-O COMPANY, INC., Le Roy, N. Y.

(COUPON)

Gentlemen:

I am enclosing 30c. for one of the following: 60c. for both of the following: check which

- 6 aluminum Jell-O molds, individual size, assorted shapes.
- 1 aluminum Jell-O mold, salad size (serves six).

Kindly send to—

NAME _____

STREET _____

CITY _____

JELL-O

Trade Mark Reg. U. S. Pat. Off.



Mandarin
Oranges

America's
most famous
dessert

10c. a Package



PRINTED IN U.S.A.